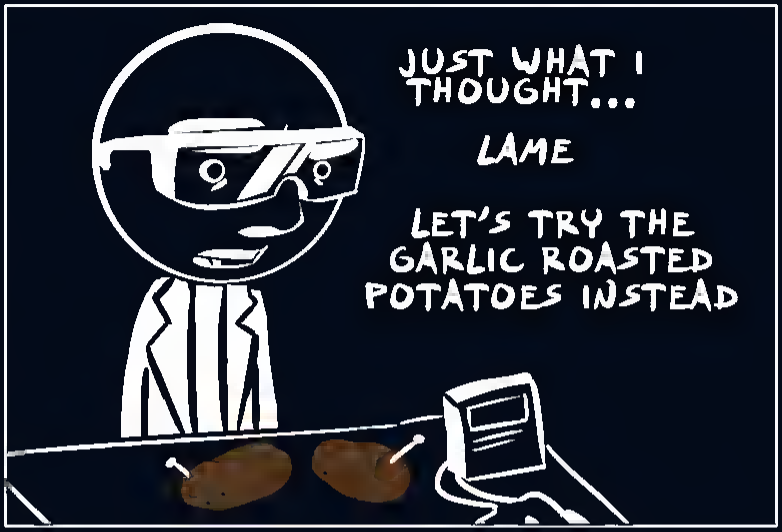
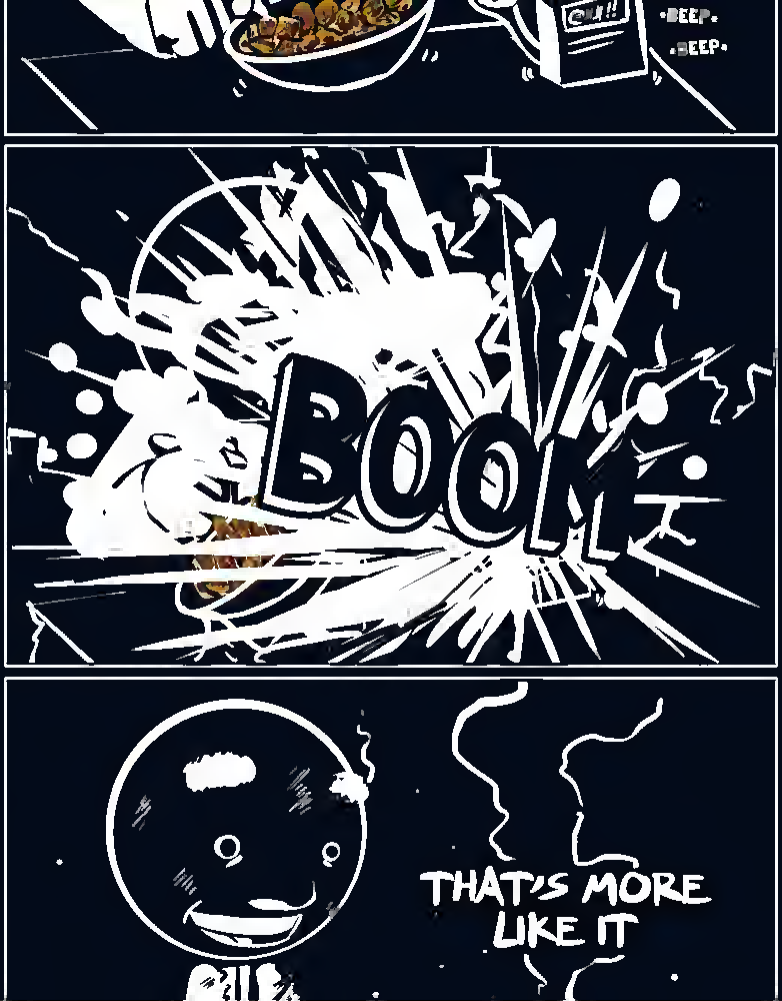
COOKING COMICALLY


JUST WHAT I THOUGHT...
LAME
LET'S TRY THE GARLIC ROASTED POTATOES INSTEAD

•BEEP•


•BEEP•
•BEEP•
BOOM
THAT'S MORE LIKE IT

INGREDIENTS

THE POTATO STUFF

Russet Potatoes
~5 2kg

Pepper
to taste

Parsley
to taste

THE WATER STUFF

Baking Soda
½ Tsp 3g

Salt
1½ Tbsp 25g

Water
~8 Cups 2L

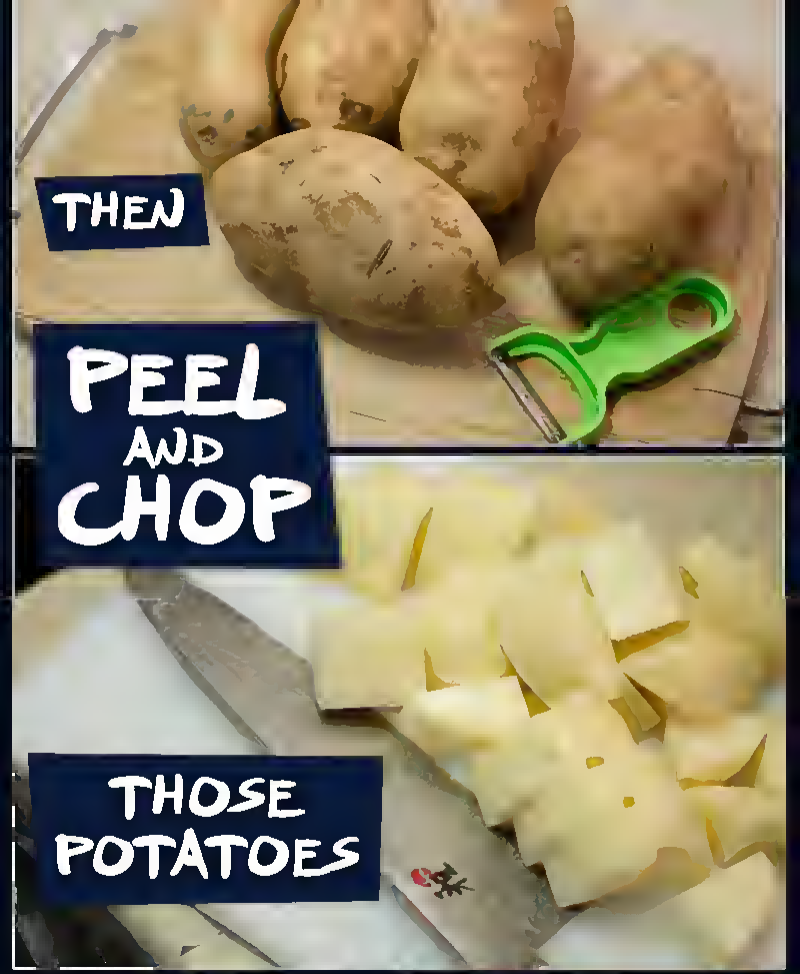
THE OIL STUFF

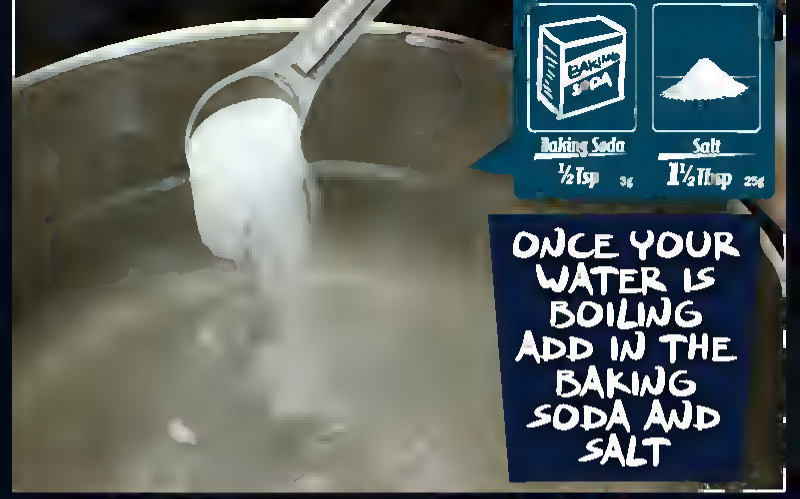
Garlic
4 cloves sliced or pressed

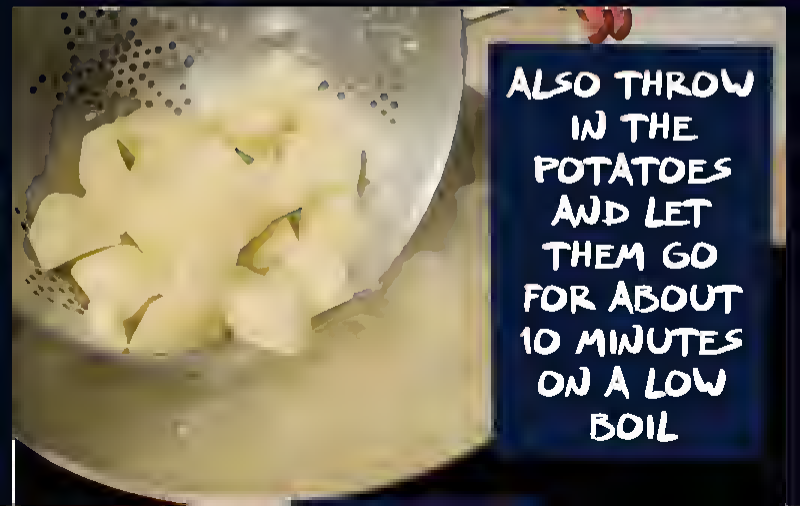
fresh chopped Rosemary
~1 Tbsp 8g

Olive Oil
~5 Tbsp 75ml

BEGIN BY SETTING YOUR WATER TO BOIL


THEN
PEEL AND CHOP
THOSE POTATOES


BAKING SODA
Baking Soda
½ Tsp 3g
Salt
1½ Tbsp 25g
ONCE YOUR WATER IS BOILING ADD IN THE BAKING SODA AND SALT

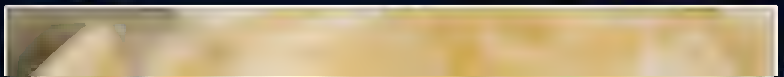

ALSO THROW IN THE POTATOES AND LET THEM GO FOR ABOUT 10 MINUTES ON A LOW BOIL

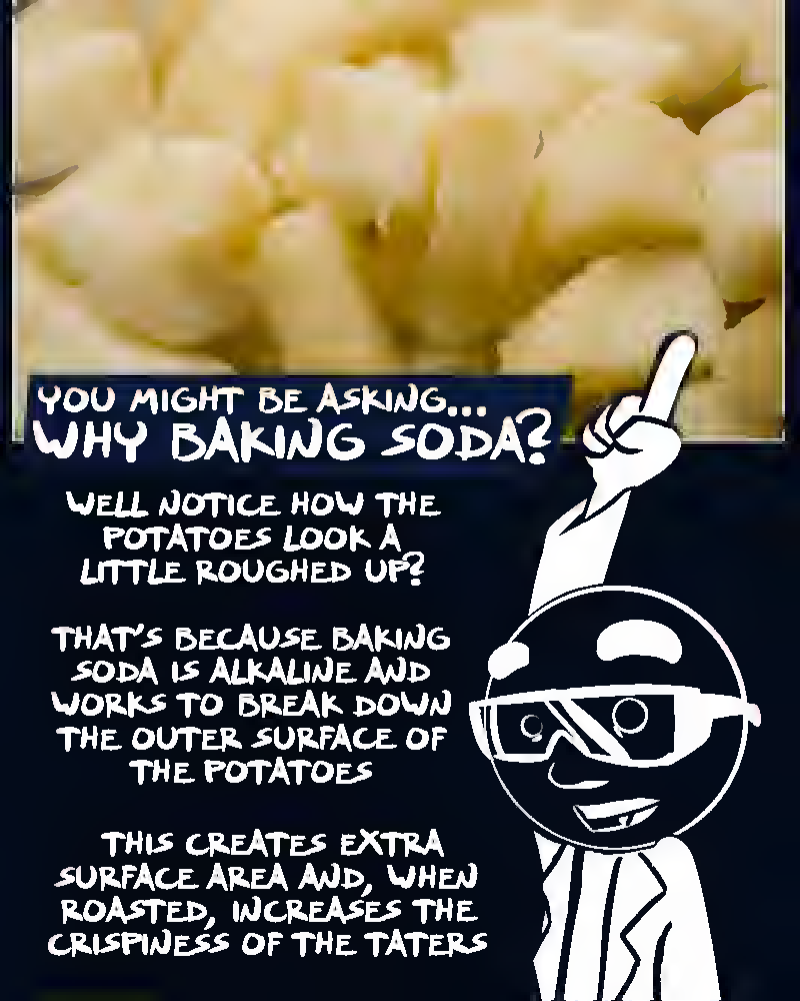
MEANWHILE

GIVE ALL OF THESE THE CHOP

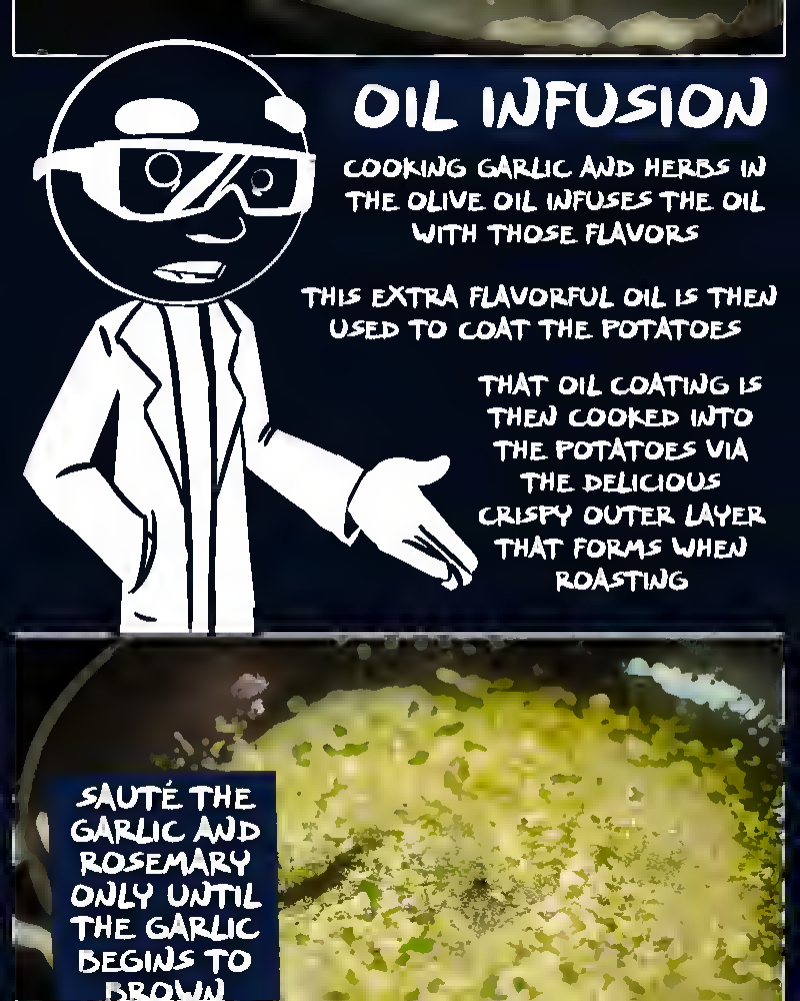
TO TEST IF YOUR POTATOES ARE DONE TRY TO CUT INTO ONE WITH A KNIFE

IF THERE ISN'T MUCH RESISTANCE YOU'RE GOOD TO GO

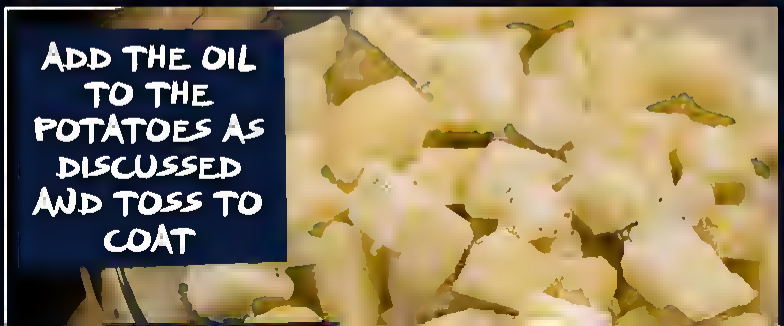



YOU MIGHT BE ASKING...
WHY BAKING SODA?
WELL NOTICE HOW THE POTATOES LOOK A LITTLE ROUGHED UP?
THAT'S BECAUSE BAKING SODA IS ALKALINE AND WORKS TO BREAK DOWN THE OUTER SURFACE OF THE POTATOES
THIS CREATES EXTRA SURFACE AREA AND, WHEN ROASTED, INCREASES THE CRISPINESS OF THE TATERS

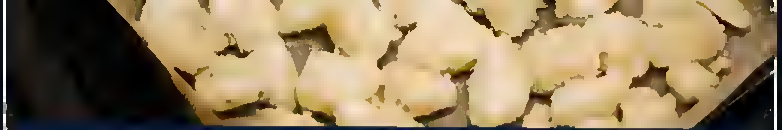
OLIVE OIL
Olive Oil
~5 Tbsp 75ml
NEXT YOU NEED TO HEAT THE OLIVE OIL ON MEDIUM-HIGH HEAT
THEN ADD IN THE ROSEMARY AND GARLIC
Garlic
4 cloves
fresh chopped Rosemary
~1 Tbsp


OIL INFUSION
COOKING GARLIC AND HERBS IN THE OLIVE OIL INFUSES THE OIL WITH THOSE FLAVORS
THIS EXTRA FLAVORFUL OIL IS THEN USED TO COAT THE POTATOES
THAT OIL COATING IS THEN COOKED INTO THE POTATOES VIA THE DELICIOUS CRISPY OUTER LAYER THAT FORMS WHEN ROASTING
SAUTÉ THE GARLIC AND ROSEMARY ONLY UNTIL THE GARLIC BEGINS TO BROWN

THEN IT'S TIME TO STRAIN THE OIL
SAVE THE SEPARATED GARLIC AND ROSEMARY FOR LATER


ADD THE OIL TO THE POTATOES AS DISCUSSED AND TOSS TO COAT

BE ROUGH WITH THEM
THIS WILL FURTHER BREAK DOWN THE OUTER LAYER AND MAKE FOR BETTER ROASTING
AFTER YOU'RE DONE DROOLING TRANSFER THE POTATOES TO PANS KEEPING A BIT OF SPACE BETWEEN THEM



BAKE@450°F (230°C) 20 MIN

CONTINUE COOKING FOR ANOTHER 20 TO 30 MINUTES TURNING THE POTATOES OCCASIONALLY

ONCE THE POTATOES ARE NICE AND GOLDEN TRANSFER THEM TO A BOWL AND ADD THE PARSLEY AND THE GARLIC AND ROSEMARY FROM EARLIER

TOSS TO COAT

SERVE WITH FRESH GRATED PARMESAN

THE NOTES

- THANKS TO LAURA FOR COOKING THIS WEEK.

-THANKS TO SERIOUSEATS.COM FOR THE RECIPE ON WHICH THIS IS BASED. THEY ARE ONE OF THE BEST FOOD WEBSITES ON THE INTERNET RIGHT NOW, DEFINITELY GIVE THEM A LOOK.

- RED POTATOES OR YUKON GOLDS WILL BOTH WORK WITH THIS RECIPE.

- Use whatever herbs you like.

- The game in the screenshot is Stardew Valley yet again. It's still holding my attention... too much attention...

And as always

Thank you for reading

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